

Pinehold Gardens *Field Notes*

Vol. 25, Week 10

September 11, 2019

In This Week's Box

(Everyone gets a box)

- Radishes, Red & French Breakfast
- Corn, Simons Gardens
- Sweet peppers, assorted
- Potatoes
- Kale
- Onion & garlic
- Slicing & grape tomatoes

Next Weeks Box?

(Only weekly people)

- Peppers
- Tomato
- Broccoli
- Beans?
- Lettuce
- Salad turnips
- Mustard greens

DAY IN THE LIFE

We hosted our largest People's Sunday Supper ever with 120 guests in attendance. Last week was a hard week for us as we added harvesting for the dinner and cleaning up the place, but it was worth it in the end to be able to visit with so many of our members.

This was our fourth supper and once again we need to thank Peter Sandroni, the owner of La Merenda and Engine Company, and his staff for preparing such a wonderful meal. Special thanks goes to Danny Bolton, butcher and field chef, Amanda Raduenz, event coordinator, and all the volunteers who helped us spruce things up on Saturday and the entire volunteer crew that parked cars, checked you in and served you.

FIELD NOTES

It looks like a very wet rainy period coming up in the next few days. Hopefully we will not receive the predicted two inches (or more).

We are wondering if the birds know

something that we don't know as all the robins, killdeer, barn swallows and song sparrows have left for the year. We hope that their departure does not mean an early frost.

The fall crops are starting to mature. Broccoli is in a few of the boxes this week and should be in everyone's box for the next couple of weeks.

The fast growing crops of radishes, turnips and mustard greens that we planted to fill in the gaps in the boxes did well and are in this and next week's boxes.

BOX NOTES

Slicing tomatoes - The hoophouse that has been providing you with slicing tomatoes for the last seven weeks has slowed down.

Ruby Crush grape tomatoes - I stole an idea from Tipi Produce's CSA and packed the grape tomatoes in paper bags to reduce plastic use. (Please note, when you send plastic containers our way, PLEASE WASH THEM first. It takes a fairly significant amount of time to wash and dry all of them.)

Corn from Simon's Gardens - According to Jordan Simon it is a beautiful white corn that is practically



Chef Peter Sandroni addresses the 120 people attending our People's Sunday Supper at Pinehold Gardens last Sunday. The day was cool and overcast but that did not hamper everyone from having a good time and enjoying delicious food and drink prepared by Peter, Peter's wife Sonja, Danny Bolton of La Merenda and others. The recipe many raved about, the stuffed peppers, is in our newsletter this week. And thanks to Amanda Raduenz for pulling it all together.

worm free although it has never been sprayed.

Potatoes - Our potato crop is one of the casualties of this wacko weather year with miserable yields. They were planted late and set tubers during the driest part of the season. You will be receiving either Red Norlands (salad, steaming, roasting) or German Butterballs (drier texture for baking, roasting or creamy soups)

Peppers - We picked every red or turning red peppers in the field, so an assortment of varieties including bell, Apple (the thick walled heart shaped one that was used for the dinner), Carmen (Italian roasting) and Kapella (another roasting variety)

Stuffed Apple Peppers

From Peter Sandroni of La Merenda Restaurant

This dish was an entre at the People's Sunday Supper. Peter used our Apple peppers but any sweet pepper will do.

- 1/2 cup olive oil
- 1/4 cup garlic, fresh, chopped fine
- Salt and pepper to taste
- 1 ea zephyr squash, sliced lengthwise 1/2 inch thick
- 1 ea green zucchini, sliced lengthwise 1/2 inch thick
- 1 ea ear of corn
- 1 ea red onion, sliced 1/2 inch thick
- 1 ea eggplant, sliced 1/2 inch thick
- 1 Tbs. roasted garlic
- 1 Tbs. lemon juice
- 2 Tbs. roasted garlic oil
- 2 cups cooked rice
- 1/2 cup light white wine
- 3 Tbs. fresh oregano, chopped
- Salt and pepper to taste
- 4 cups grilled tomato salsa (see adjacent recipe)
- 2 cups menonita cheese (or any melting cheese)
- 2 cups salsa verde (see adjacent recipe)

Cut tops off of apple peppers and put the tops aside and put the bottoms in a 10-by-12-inch baking dish.

Take squash, zucchini, corn, onion, apple pepper tops and eggplant and toss in olive oil and garlic in a large mixing bowl and coat well. Place vegetables on a sheet tray and spread out and season on all sides with salt and pepper. Turn your grill on to medium heat and grill vegetables on both sides until nice grill marks appear on both sides. Put back in tray to cool.

Rough chop all vegetables, except for eggplant. Take eggplant and place in a food processor and puree with roasted garlic, lemon juice, and roasted garlic oil.

Take rough chops vegetables, eggplant puree, cooked rice, white wine and oregano and toss in the same mixing bowl as the grilled vegetables and incorporate well. Add salt and pepper to your liking. If you have extra oil and salt and pepper left over on your sheet tray, add to vegetable mix. Set aside stuffing

Place about 1/2 cup of grilled tomato salsa on the bottom of the baking dish. Start stuffing peppers and place in baking dish on top of the thin layer of tomato salsa. Top the peppers with remaining tomato salsa and cover with aluminum foil.

Pre-heat oven to 350 F. Place peppers in the center of the oven and cook for 30-40 minutes, or until peppers are tender to the touch, but not mushy. Add cheese evenly over all the peppers and put back in oven uncovered for 5 minutes to melt cheese evenly. Add salsa verde and serve.



Grilled Tomato Salsa

From Peter Sandroni of La Merenda Restaurant

- 8 ea red slicing tomatoes, medium whole
- 4 ea jalapenos peppers
- 1 ea bunch of scallions
- 1 ea bunch of cilantro
- 1 Tbs. roasted garlic
- 2 Tbs. cumin, ground and toasted
- Salt and pepper to taste

Preheat grill to medium on three quarters of the grill and leave the last quarter of the grill on low. Place tomatoes and jalapenos on the medium flame side. Place scallions on the low flame. Grill until marks start to appear on vegetables. You want to add grill marks on all sides of the tomato, but don't need to blacken completely.

Place items as they finish grilling in a blender. Add cilantro, roasted garlic, cumin and puree until smooth.

Adjust seasonings. You can add a touch of lime juice here as well if you are going to serve cold as a dip, but do not add if you are going to cook with the salsa.

Salsa Verde

From Peter Sandroni of La Merenda Restaurant

- 20 ea tomatillos, husked removed and rinsed
- 8 cups water (vegetable or chicken stock work great)
- 3-4 ea jalapeno peppers
- 2 Tbs. roasted garlic
- 1 bunch cilantro, rinsed
- 2 Tbs. cumin, ground and toasted
- Salt and pepper to taste

Place tomatillos in a large sauce pan and add water (it may not cover and that's fine). Add jalapenos and cook until both tomatillos and jalapenos are soft. Strain vegetables and reserve about a half of cup of cooking liquid.

Place tomatillos, jalapenos, roasted garlic, cilantro, cumin and place in a blender and blend until well incorporated. Add cooking liquid if needed, discard if not needed.

Adjust seasonings and let cool down.

Place in a container with a tight fitting lid and put in cooler for up to one week.